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PTO/SB/05 (4/98)
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UTILITY PATENT APPLICATION TRANSMITTAL

(Only for new nonprovisional applications under 37 C.F.R. § 1.53(b))

Attorney Docket No. 3644P2209

First Inventor or Application Identifier DONG, PAUL L.

Title ASIAN ENERGY SOUP AND METHOD THEREFOR

Express Mail Label No.

APPLICATION ELEMENTS

See MPEP chapter 600 concerning utility patent application contents.

ADDRESS TO: Assistant Commissioner for Patents
Box Patent Application
Washington, DC 20231

1. ☒ * Fee Transmittal Form (e.g., PTO/SB/17)
(Submit an original and a duplicate for fee processing)
2. ☒ Specification [Total Pages 18]
(preferred arrangement set forth below)
- Descriptive title of the invention
 - Cross References to Related Applications
 - Statement Regarding Fed sponsored R & D
 - Reference to Microfiche Appendix
 - Background of the invention
 - Brief Summary of the invention
 - Brief Description of the Drawings (if filed)
 - Detailed Description
 - Claim(s)
 - Abstract of the Disclosure
3. ☒ Drawing(s) (35 U.S.C. 113) [Total Sheets -0-]
4. Oath or Declaration [Total Pages 18]
- a. ☒ Newly executed (original or copy)
- b. ☐ Copy from a prior application (37 C.F.R. § 1.63(d))
(for continuation/divisional with Box 16 completed)
- i. ☐ DELETION OF INVENTOR(S)
Signed statement attached deleting inventor(s) named in the prior application, see 37 C.F.R. §§ 1.63(d)(2) and 1.33(b).

5. ☐ Microfiche Computer Program (Appendix)
6. Nucleotide and/or Amino Acid Sequence Submission
(if applicable, all necessary)
- a. ☐ Computer Readable Copy
- b. ☐ Paper Copy (identical to computer copy)
- c. ☐ Statement verifying identity of above copies

ACCOMPANYING APPLICATION PARTS

7. ☐ Assignment Papers (cover sheet & document(s))
8. ☐ 37 C.F.R. § 3.73(b) Statement of Power of Attorney
(when there is an assignee) ☒ Attorney
9. ☐ English Translation Document (if applicable)
10. ☐ Information Disclosure Statement (IDS)/PTO-1449 ☐ Copies of IDS Citations
11. ☐ Preliminary Amendment
12. ☒ Return Receipt Postcard (MPEP 503)
(Should be specifically itemized)
13. ☒ * Small Entity Statement(s) ☐ Statement filed in prior application, Status still proper and desired
(PTO/SB/09-12)
14. ☐ Certified Copy of Priority Document(s)
(if foreign priority is claimed)
15. ☐ Other:

* NOTE FOR ITEMS 1 & 13: IN ORDER TO BE ENTITLED TO PAY SMALL ENTITY FEES, A SMALL ENTITY STATEMENT IS REQUIRED (37 C.F.R. § 1.27), EXCEPT IF ONE FILED IN A PRIOR APPLICATION IS RELIED UPON (37 C.F.R. § 1.28).

16. If a CONTINUING APPLICATION, check appropriate box, and supply the requisite information below and in a preliminary amendment:
- ☐ Continuation ☐ Divisional ☐ Continuation-in-part (CIP) of prior application No: _____
- Prior application information: Examiner _____ Group / Art Unit: _____

For CONTINUATION or DIVISIONAL APPS only: The entire disclosure of the prior application, from which an oath or declaration is supplied under Box 4b, is considered a part of the disclosure of the accompanying continuation or divisional application and is hereby incorporated by reference. The incorporation can only be relied upon when a portion has been inadvertently omitted from the submitted application parts.

17. CORRESPONDENCE ADDRESS

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City

State

Zip Code

Country

Telephone

Fax

Name (Print/Type)

Jeffrey L. Weiss

Registration No. (Attorney/Agent)

45,207

Signature

Date

09-12-2000

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FEE TRANSMITTAL
for FY 2000

Patent fees are subject to annual revision.

Small Entity payments must be supported by a small entity statement,
otherwise large entity fees must be paid. See Forms PTO/SB/09-12.
See 37 C.F.R. §§ 1.27 and 1.28.

TOTAL AMOUNT OF PAYMENT (\$) 390

Complete if Known

Application Number	
Filing Date	
First Named Inventor	DONG, PAUL L.
Examiner Name	
Group / Art Unit	
Attorney Docket No.	3644P2209

PTO
09/663656
09/18/00

METHOD OF PAYMENT (check one)

- 1.
- ☒
- The Commissioner is hereby authorized to charge indicated fees and credit any overpayments to:

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Deposit Account Name WEISS & MOY, P.C.

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Under 37 CFR §§ 1.16 and 1.17

- 2.
- ☒
- Payment Enclosed:

☒ Check ☐ Money Order ☐ Other**FEE CALCULATION (continued)****3. ADDITIONAL FEES**

Large Entity Fee Code	Small Entity Fee Code	Fee Description	Fee Paid
105 130	205 65	Surcharge - late filing fee or oath	
127 50	227 25	Surcharge - late provisional filing fee or cover sheet.	
139 130	139 130	Non-English specification	
147 2,520	147 2,520	For filing a request for reexamination	
112 920*	112 920*	Requesting publication of SIR prior to Examiner action	
113 1,840*	113 1,840*	Requesting publication of SIR after Examiner action	
115 110	215 55	Extension for reply within first month	
116 380	216 190	Extension for reply within second month	
117 870	217 435	Extension for reply within third month	
118 1,360	218 680	Extension for reply within fourth month	
128 1,850	228 925	Extension for reply within fifth month	
119 300	219 150	Notice of Appeal	
120 300	220 150	Filing a brief in support of an appeal	
121 260	221 130	Request for oral hearing	
138 1,510	138 1,510	Petition to institute a public use proceeding	
140 110	240 55	Petition to revive - unavoidable	
141 1,210	241 605	Petition to revive - unintentional	
142 1,210	242 605	Utility issue fee (or reissue)	
143 430	243 215	Design issue fee	
144 580	244 290	Plant issue fee	
122 130	122 130	Petitions to the Commissioner	
123 50	123 50	Petitions related to provisional applications	
126 240	126 240	Submission of Information Disclosure Stmt	
581 40	581 40	Recording each patent assignment per property (times number of properties)	
146 690	246 345	Filing a submission after final rejection (37 CFR § 1.129(a))	
149 690	249 345	For each additional invention to be examined (37 CFR § 1.129(b))	
Other fee (specify) _____			
Other fee (specify) _____			
SUBTOTAL (3) (\$)			-0-

1. BASIC FILING FEE

Large Entity Fee Code	Small Entity Fee Code	Fee Description	Fee Paid
101 690	201 345	Utility filing fee	345
106 310	206 155	Design filing fee	
107 480	207 240	Plant filing fee	
108 690	208 345	Reissue filing fee	
114 150	214 75	Provisional filing fee	
SUBTOTAL (1) (\$)			345

2. EXTRA CLAIM FEES

Total Claims	Extra Claims	Fee from below	Fee Paid
25	-20** = 5	9	45
Independent Claims	2 - 3** = 0	39	-0-
Multiple Dependent			

**or number previously paid, if greater; For Reissues, see below

Large Entity		Small Entity		Fee Description
Fee Code	Fee (\$)	Fee Code	Fee (\$)	
103	18	203	9	Claims in excess of 20
102	78	202	39	Independent claims in excess of 3
104	260	204	130	Multiple dependent claim, if not paid
109	78	209	39	** Reissue independent claims over original patent
110	18	210	9	** Reissue claims in excess of 20 and over original patent

* Reduced by Basic Filing Fee Paid

SUBMITTED BY

Name (Print/Type) Jeffrey L. Weiss

Signature

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(Attorney/Agent)

45,207

Complete (if applicable)

Telephone

(480) 994-8888

Date

09-12-2000

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**STATEMENT CLAIMING SMALL ENTITY STATUS
(37 CFR 1.9(f) & 1.27(b))--INDEPENDENT INVENTOR**

Docket Number (Optional)

3644P2209

Applicant, Patentee, or Identifier: DONG, PAUL L.

Application or Patent No.: _____

Filed or Issued: _____

Title: ASIAN ENERGY SOUP AND METHOD THEREFOR

As a below named inventor, I hereby state that I qualify as an independent inventor as defined in 37 CFR 1.9(c) for purposes of paying reduced fees to the Patent and Trademark Office described in:

- ☒ the specification filed herewith with title as listed above.
☐ the application identified above.
☐ the patent identified above.

I have not assigned, granted, conveyed, or licensed, and am under no obligation under contract or law to assign, grant, convey, or license, any rights in the invention to any person who would not qualify as an independent inventor under 37 CFR 1.9(c) if that person had made the invention, or to any concern which would not qualify as a small business concern under 37 CFR 1.9(d) or a nonprofit organization under 37 CFR 1.9(e).

Each person, concern, or organization to which I have assigned, granted, conveyed, or licensed or am under an obligation under contract or law to assign, grant, convey, or license any rights in the invention is listed below:

- ☒ No such person, concern, or organization exists.
☐ Each such person, concern, or organization is listed below.

Separate statements are required from each named person, concern, or organization having rights to the invention stating their status as small entities. (37 CFR 1.27)

I acknowledge the duty to file, in this application or patent, notification of any change in status resulting in loss of entitlement to small entity status prior to paying, or at the time of paying, the earliest of the issue fee or any maintenance fee due after the date on which status as a small entity is no longer appropriate. (37 CFR 1.28(b))

Paul L. Dong

NAME OF INVENTOR

NAME OF INVENTOR

NAME OF INVENTOR

Signature of inventor

Signature of inventor

Signature of inventor

Date

Date

Date

**ASIAN ENERGY SOUP
AND METHOD THEREFOR**

5

BACKGROUND OF THE INVENTION

1. Field of the Invention:

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This invention relates to food products and, more specifically, to a new soup which contains natural Chinese herbs which is healthy for one's diet and further helps to increase one's energy level upon consumption.

2. Description of the Prior Art:

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Presently, more and more people seem to be in the health fitness craze. People are trying to exercise more regularly and eat healthier diets in order to stay in shape and live longer. To this end, people are also taking more vitamin supplements and ingesting naturally occurring herbs for medical reasons and also as a way to maintain a healthy diet and to increase one's energy level. Unfortunately, most vitamin supplements and naturally occurring herbs are not very pleasant to ingest as most do not appeal to the consumer's taste buds. Thus, many people do not like taking these items even though they are good for one's health.

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Therefore, a need existed to provide a healthy and good tasting food product. The healthy and good tasting food product would be a soup based product. The soup based product would

increase the energy level of the user. The soup based would increase the energy level of the user by using natural Chinese herbs.

5 **SUMMARY OF THE INVENTION**

In accordance with one embodiment of the present invention, it is an object of the present invention to provide a new healthy and good tasting food product.

10 It is another object of the present invention to provide a healthy and good tasting food product that increase the energy level of the user.

15 It is still another object of the present invention to provide a healthy and good tasting food product that increase the energy level of the user by using natural Chinese herbs.

20 **BRIEF DESCRIPTION OF THE PREFERRED EMBODIMENTS**

25 In accordance with one embodiment of the present invention a soup which contains natural herbs which is healthy for a consumer's diet and further helps to increase the consumer's energy level is disclosed. The soup has a meat product in a range of from about 45% to about 49% by volume of total composition which provides flavoring and protein to the soup. A liquid in a range of from about 45% to about 49% by volume of total composition is combined with the meat product to separate and dilute the meat product. Spices in a range of from about 1% to about 3% by volume

of total composition are added to provide flavoring to the soup. Chinese herbs in a range from about 1% to about 7% by volume of total composition are also added for providing additional flavoring to the soup and for increasing an energy level and muscle strength of the consumer.

In accordance with another embodiment of the present invention a method of making a soup which contains natural herbs which is healthy for a consumer's diet and further helps to increase the consumer's energy level is disclosed. The method comprises the steps of: providing a meat product in a range of from about 45% to about 49% by volume of total composition which provides flavoring and protein to the soup; providing a liquid in a range of from about 45% to about 49% by volume of total composition to separate and dilute the meat product; providing spices in a range of from about 1% to about 3% by volume of total composition to provide flavoring to the soup; and providing Chinese herbs in a range from about 1% to about 7% by volume of total composition for providing additional flavoring to the soup and for increasing an energy level and muscle strength of the consumer.

The foregoing and other objects, features, and advantages of the invention will be apparent from the following, more particular, description of the preferred embodiments of the invention, as illustrated in the accompanying drawing.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

A soup product which is healthy and increases one energy level is disclosed. The soup is made mostly of water and meat products. But the soup contains natural Chinese herbs which are good for one's diet and also increases the energy level of the consumer.

The soup is more of a meat broth. The soup contains approximately 45% to about 49% by volume of a meat product. The meat product is used to provide flavoring and to provide a source of protein. The meat product may be any type of meat such as beef, chicken, pork, turkey, or the like. The choice of meat is based on the particular taste of the consumer and is not limited to those mentioned above. The meat product should be a lean type of meat product with the excess fat removed in order to increase the health benefits of the soup product.

The meat product is diluted with a liquid product. The amount of the liquid product is approximately 45% to about 49% by volume. In order to increase the health benefits of the soup product, the liquid product is generally water since water will not add any calories or fat to the soup. However, other liquid products may be used to dilute the meat product. For example, a broth may be used. Broths such as chicken broth, beef broth, or vegetable broth may be used instead of water. These broths tend to add additional flavor to the soup product while having minimal impact on the healthiness of the soup product.

In order to provide additional flavoring to the soup product, a plurality of flavor spices are added to the meat and water mixture. Any type of spice may be used. The type of spices that are added depend on the particular taste of the consumer. The amount of spices that are added is approximately 1% to about 3% by volume. Some of the spices that may be added include sugar, salt, black pepper, ginger powder, and other types of flavor spices. Some of the flavor spices may include anise, cinnamon, garlic powder, and the like. In accordance with one embodiment of the present invention, sugar was added in the amount of approximately .005% by volume. The salt and black pepper combination was added in an amount approximately .01% by volume. The ginger powder was added in the amount of approximately .005% by volume. The flavor spices added were approximately .001% to about .002% by volume based on the particular taste of the consumer.

A plurality of different Chinese herbs are added to the soup product. The herbs, while adding additional flavoring, help to increase the energy level and muscle strength of the consumer. The amount of Chinese herbs added is approximately 1% to about 7% by volume. Many different Chinese herbs may be added. However, the following Chinese herbs have been found to be extremely beneficial in increasing the energy level and muscle strength of the consumer, especially older individuals. The Chinese herbs include (all are spelled phonetically): yung folk yit, yuk thoungzone, onkcrue, fonong, puuckay, geedo, fudo, guan kang,

langie, lucdo'nane, kao ly tim, and own chong. The amount of each of the above mentioned may very based on the taste and needs of the consumer. In accordance with one embodiment of the present invention, the Chinese herbs were added in the following amounts:

5 yung folk yit approximately .05% by volume, yuk thoungzone approximately .05% by volume, onkcrue approximately .004% by volume, fonong approximately .05% by volume, puuckay approximately .05% by volume, geedo approximately .04% by volume, fudo approximately .04% by volume, guan kang approximately .04% by volume, langie approximately .05% by volume, lucdo'nane approximately .05% by volume, kao ly tim approximately .005% by volume, and own chong approximately .005% by volume.

The soup product may further include a small amount of liquor. The liquor will have three main benefits. First, the alcohol in the liquor will provide a health benefit. Studies have shown that small amounts of liquor each day may aid in thinning the blood and help in preventing heart attacks. Second, the small amount of liquor will provide additional flavor to the soup. The small amount of liquor will also provide an energy boost to the consumer. The amount of liquor added is enough to provide an energy boost to the consumer but is small enough not to impair the individual. The amount of liquor added is approximately 0% to 2% by volume. The liquor added could be any type. Like the above ingredients, the liquor added is based on the taste of the consumer. In accordance with one embodiment of the present

invention, bourbon was added in an amount approximately .005% by volume.

5 While the invention has been particularly shown and described with reference to preferred embodiments thereof, it will be understood by those skilled in the art that the foregoing and other changes in form and details may be made therein without departing from the spirit and scope of the invention.

WHAT IS CLAIMED IS:

1. A soup which contains natural herbs which is healthy for a consumer's diet and further helps to increase the consumer's energy level comprising, in combination:

a meat product in a range of from about 45% to about 49% by volume of total composition which provides flavoring and protein to the soup;

a liquid in a range of from about 45% to about 49% by volume of total composition which is used to separate and dilute the meat product;

spices in a range of from about 1% to about 3% by volume of total composition which is used to provide flavoring to the soup; and

Chinese herbs in a range from about 1% to about 7% by volume of total composition for adding additional flavoring to the soup and for increasing an energy level and muscle strength of the consumer.

2. A soup which contains natural herbs in accordance with Claim 1 further comprising a liquor in a range from about 0% to about 2% by volume of total composition for providing a health benefit by aiding in thinning blood of the consumer, for providing added flavor to the soup, and for providing an energy boost to the consumer.

3. A soup which contains natural herbs in accordance with Claim 1 wherein the meat product is selected from the group consisting of beef, chicken, pork, turkey, and combinations thereof.

4. A soup which contains natural herbs in accordance with Claim 1 wherein the liquid is water.

5. A soup which contains natural herbs in accordance with Claim 1 wherein the liquid is a broth.

6. A soup which contains natural herbs in accordance with Claim 1 wherein the liquid is a broth selected from the group consisting of chicken broth, beef broth, vegetable broth, and combinations thereof.

7. A soup which contains natural herbs in accordance with Claim 1 wherein the spices are selected from the group consisting of sugar, salt, black pepper, ginger powder, flavor spices, and combinations thereof.

8. A soup which contains natural herbs in accordance with Claim 7 wherein the flavor spices are selected from the group consisting of anise, cinnamon, garlic powder, and combinations thereof.

9. A soup which contains natural herbs in accordance with Claim 1 wherein the spices comprise:

sugar in an amount of approximately .005% by volume of total composition;

salt in an amount of approximately .003% by volume of total composition;

black pepper in an amount of approximately .005% by volume of total composition;

ginger powder in an amount of approximately .005% by volume of total composition; and

flavor spices in an amount of approximately .001% by volume of total composition.

10. A soup which contains natural herbs in accordance with Claim 9 wherein the flavor spices comprise anise, cinnamon, garlic powder in approximately equal percentages by volume of total composition.

11. A soup which contains natural herbs in accordance with Claim 1 wherein the Chinese herbs are selected from the group consisting of (all are spelled phonetically)yung folk yit, yuk thoungzone, onkcrue, fongong, puuckay, geedo, fudo, guan kang, langie, lucdo,nane, kao ly tim, own chong, and combinations thereof.

12. A soup which contains natural herbs in accordance with Claim 1 wherein the Chinese herbs comprises:

yung folk yit in an amount of approximately .05% by volume of total composition;

yuk thoungzone in an amount of approximately .05% by volume of total composition;

onkcru in an amount of approximately .004% by volume of total composition;

fongong in an amount of approximately .05% by volume of total composition;

puuckay in an amount of approximately .05% by volume of total composition;

geedo in an amount of approximately .04% by volume of total composition;

fudo in an amount of approximately .04% by volume of total composition;

guan kang in an amount of approximately .04% by volume of total composition;

langie in an amount of approximately .05% by volume of total composition;

lucdo'nane in an amount of approximately .05% by volume of total composition;

kao ly tim in an amount of approximately .005% by volume of total composition, and

own chong in an amount of approximately .005% by volume of total composition.

13. A soup which contains natural herbs in accordance with Claim 2 wherein the liquor is bourbon.

14. A method of making a soup which contains natural herbs which is healthy for a consumer's diet and further helps to increase the consumer's energy level comprising the steps of:

providing a meat product in a range of from about 45% to about 49% by volume of total composition which provides flavoring and protein to the soup;

providing a liquid in a range of from about 45% to about 49% by volume of total composition which is used to separate and dilute the meat product;

providing spices in a range of from about 1% to about 3% by volume of total composition which is used to provide flavoring to the soup; and

providing Chinese herbs in a range from about 1% to about 7% by volume of total composition for adding additional flavoring to the soup and for increasing an energy level and muscle strength of the consumer.

15. The method of Claim 14 further comprising the step of providing liquor in a range from about 0% to about 2% by volume of total composition for providing a health benefit by aiding in thinning blood of the consumer, for providing added flavor to the soup, and for providing an energy boost to the consumer.

16. The method of Claim 14 wherein the meat product is selected from the group consisting of beef, chicken, pork, turkey, and combinations thereof.

17. The method of Claim 14 wherein the liquid is water.

18. The method of Claim 14 wherein the liquid is a broth.

19. The method of Claim 18 wherein the broth is selected from the group consisting of chicken broth, beef broth, vegetable broth, and combinations thereof.

20. The method of Claim 14 wherein the spices are selected from the group consisting of sugar, salt, black pepper, ginger powder, flavor spices, and combinations thereof.

21. The method of Claim 20 wherein the flavor spices are selected from the group consisting of anise, cinnamon, garlic powder, and combinations thereof.

22. The method of Claim 14 wherein the step of providing spices further comprises the steps of:

providing sugar in an amount of approximately .005% by volume of total composition;

providing salt in an amount of approximately .003% by volume of total composition;

providing black pepper in an amount of approximately .005% by volume of total composition;

providing ginger powder in an amount of approximately .005% by volume of total composition; and

providing flavor spices in an amount of approximately .001% by volume of total composition.

23. The method of Claim 22 wherein the step of providing flavor spices further comprises the step of providing anise, cinnamon, garlic powder in approximately equal percentages by volume of total composition.

24. The method of Claim 14 wherein the Chinese herbs are selected from the group consisting of (all are spelled phonetically)yung folk yit, yuk thoungzone, onkcrue, fongong, puuckay, geedo, fudo, guan kang, langie, lucdo,nane, kao ly tim, own chong, and combinations thereof.

25. The method of Claim 14 wherein the step of providing Chinese herbs further comprises the steps of:

providing yung folk yit in an amount of approximately .05% by volume of total composition;

providing yuk thoungzone in an amount of approximately .05% by volume of total composition;

providing onkcru in an amount of approximately .004% by volume of total composition;

providing fongong in an amount of approximately .05% by volume of total composition;

providing puuckay in an amount of approximately .05% by volume of total composition;

providing geedo in an amount of approximately .04% by volume of total composition;

providing fudo in an amount of approximately .04% by volume of total composition;

providing guan kang in an amount of approximately .04% by volume of total composition;

providing langie in an amount of approximately .05% by volume of total composition;

providing lucdo'nane in an amount of approximately .05% by volume of total composition;

providing kao ly tim in an amount of approximately .005% by volume of total composition, and

providing own chong in an amount of approximately .005% by volume of total composition.

ABSTRACT OF THE DISCLOSURE

A soup contains natural herbs which is healthy for a consumer's diet and further helps to increase the consumer's energy level. The soup has a meat product in a range of from about 45% to about 49% by volume of total composition which provides flavoring and protein to the soup. A liquid in a range of from about 45% to about 49% by volume of total composition is combined with the meat product to separate and dilute the meat product. Spices in a range of from about 1% to about 3% by volume of total composition are added to provide flavoring to the soup. Chinese herbs in a range from about 1% to about 7% by volume of total composition are also added for providing additional flavoring to the soup and for increasing an energy level and muscle strength of the consumer.

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PTO/SB/01 (12-97)

Approved for use through 9/30/00. OMB 0651-0032

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DECLARATION FOR UTILITY OR DESIGN PATENT APPLICATION (37 CFR 1.63)	<input checked="" type="checkbox"/> Declaration Submitted with Initial Filing	OR	<input type="checkbox"/> Declaration Submitted after Initial Filing (surcharge (37 CFR 1.16 (e)) required)	Attorney Docket Number	3644P2209
				First Named Inventor	DONG, PAUL L.
	COMPLETE IF KNOWN				
				Application Number	/
				Filing Date	
				Group Art Unit	
			Examiner Name		

As a below named inventor, I hereby declare that:

My residence, post office address, and citizenship are as stated below next to my name.

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled:

ASIAN ENERGY SOUP AND METHOD THEREFOR

the specification of which

(Title of the Invention)

☒ is attached hereto

OR

☐ was filed on (MM/DD/YYYY)

as United States Application Number or PCT International

Application Number

and was amended on (MM/DD/YYYY)

(if applicable).

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment specifically referred to above.

I acknowledge the duty to disclose information which is material to patentability as defined in 37 CFR 1.56.

I hereby claim foreign priority benefits under 35 U.S.C. 119(a)-(d) or 365(b) of any foreign application(s) for patent or inventor's certificate, or 365(a) of any PCT international application which designated at least one country other than the United States of America, listed below and have also identified below, by checking the box, any foreign application for patent or inventor's certificate, or of any PCT international application having a filing date before that of the application on which priority is claimed.

Prior Foreign Application Number(s)	Country	Foreign Filing Date (MM/DD/YYYY)	Priority Not Claimed	Certified Copy Attached?	
				YES	NO
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

☐ Additional foreign application numbers are listed on a supplemental priority data sheet PTO/SB/02B attached hereto:

I hereby claim the benefit under 35 U.S.C. 119(e) of any United States provisional application(s) listed below.

Application Number(s)	Filing Date (MM/DD/YYYY)	<input type="checkbox"/> Additional provisional application numbers are listed on a supplemental priority data sheet PTO/SB/02B attached hereto.

[Page 1 of 2]

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PTO/SB/01 (12-97)
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I hereby claim the benefit under 35 U.S.C. 120 of any United States application(s), or 365(c) of any PCT international application designating the United States of America, listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States or PCT international application in the manner provided by the first paragraph of 35 U.S.C. 112, I acknowledge the duty to disclose information which is material to patentability as defined in 37 CFR 1.56 which became available between the filing date of the prior application and the national or PCT international filing date of this application.

U.S. Parent Application or PCT Parent Number	Parent Filing Date (MM/DD/YYYY)	Parent Patent Number (if applicable)

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Name of Sole or First Inventor: ☐ A petition has been filed for this unsigned inventor

Given Name (first and middle [if any]) Family Name or Surname

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☐ Additional inventors are being named on the _____ supplemental Additional Inventor(s) sheet(s) PTO/SB/02A attached hereto